

FIG. 1

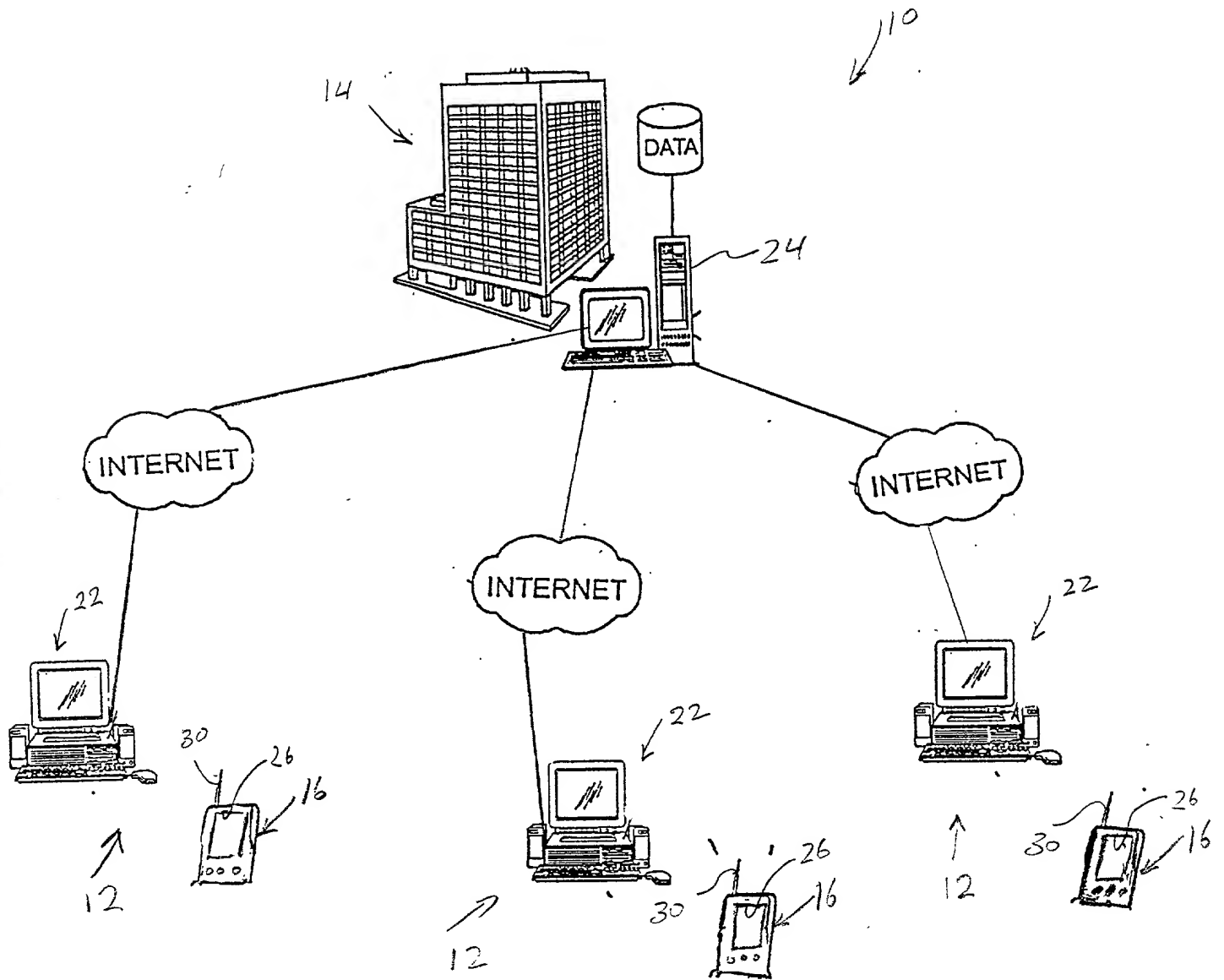


FIG. 1

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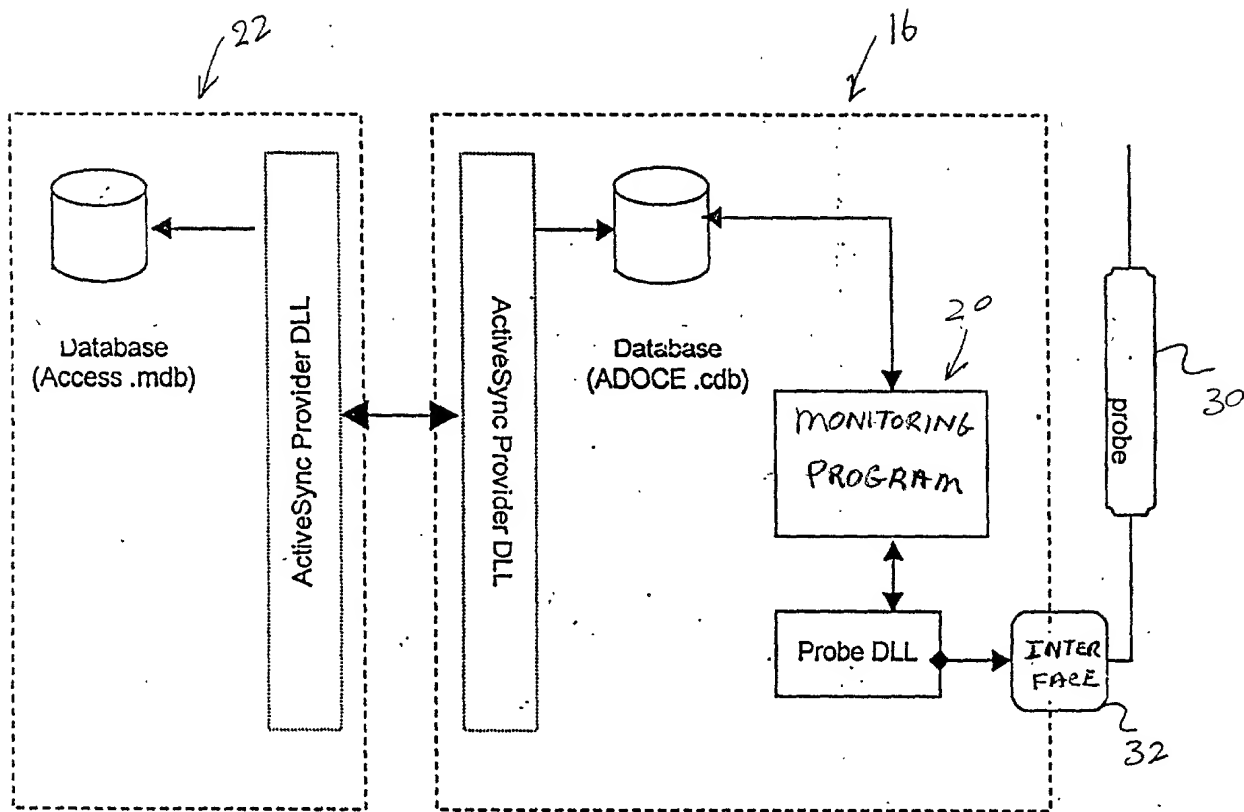


FIG 2

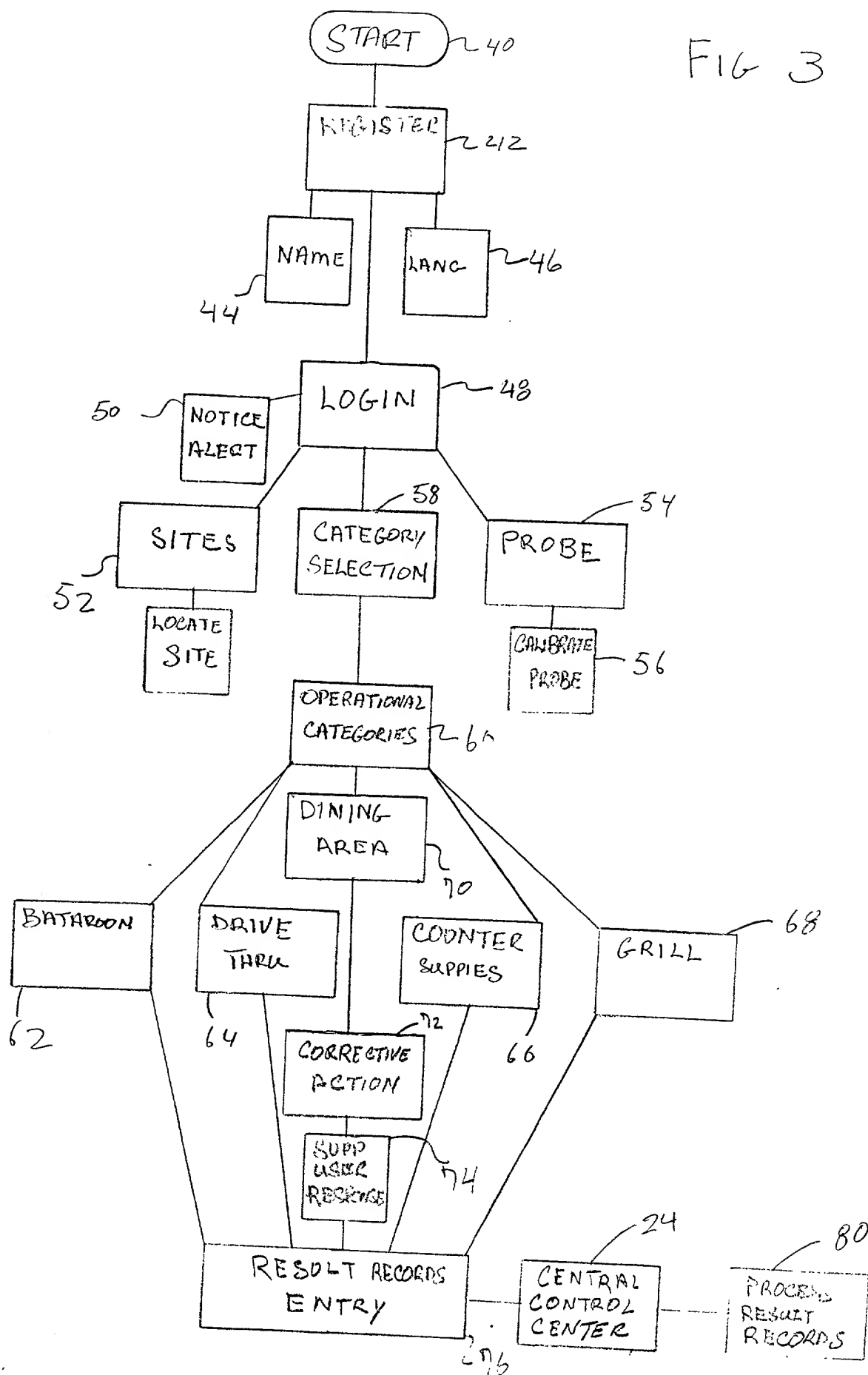


FIG 3

[illegible]

Fig 4

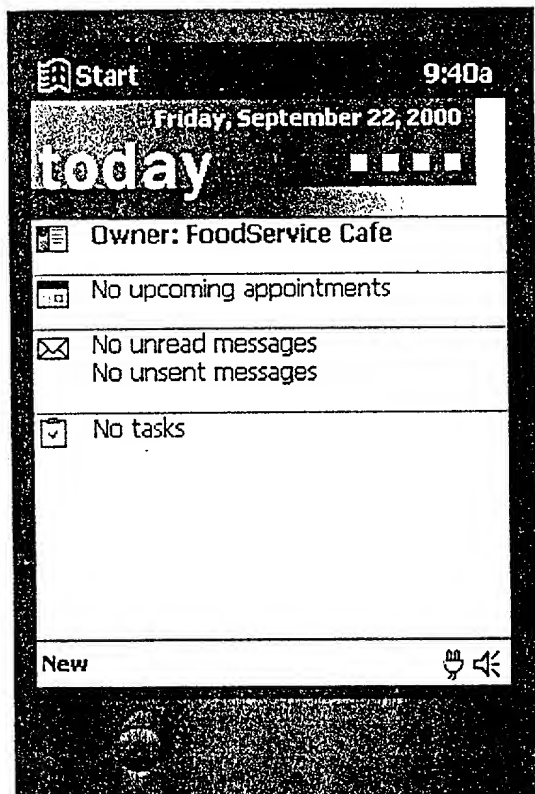


Fig 5

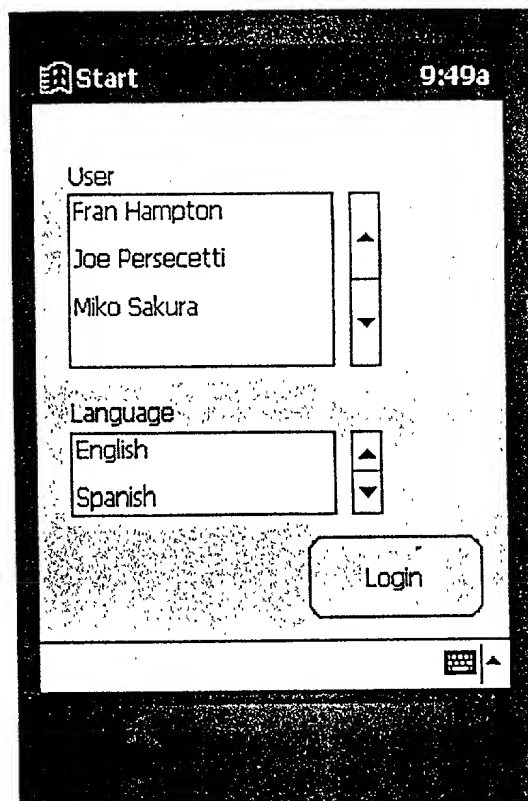


Fig 6

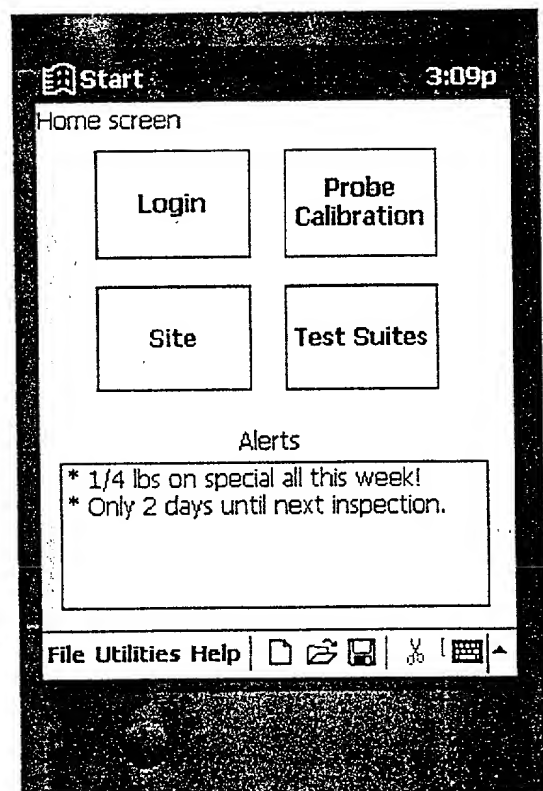


Fig 7

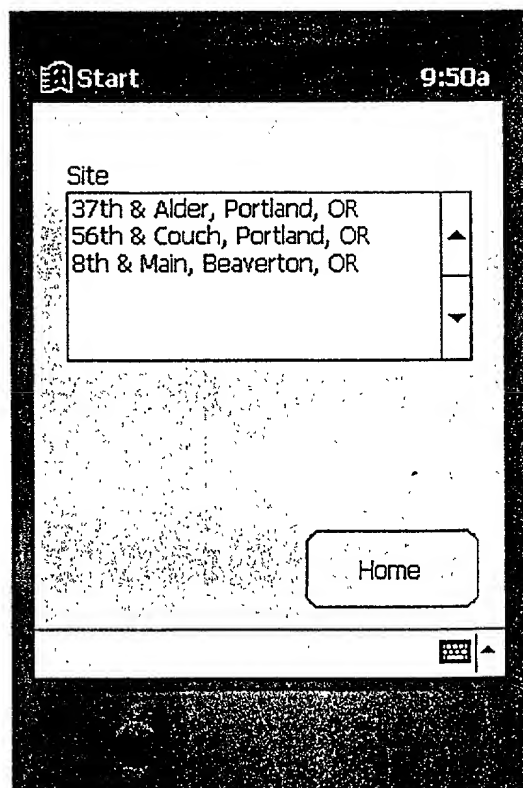


Fig 8

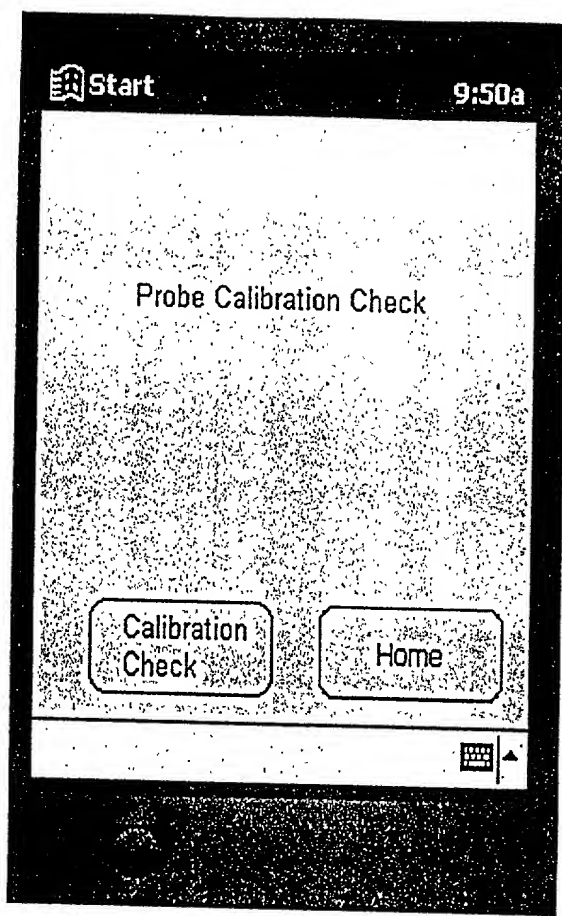


Fig 9

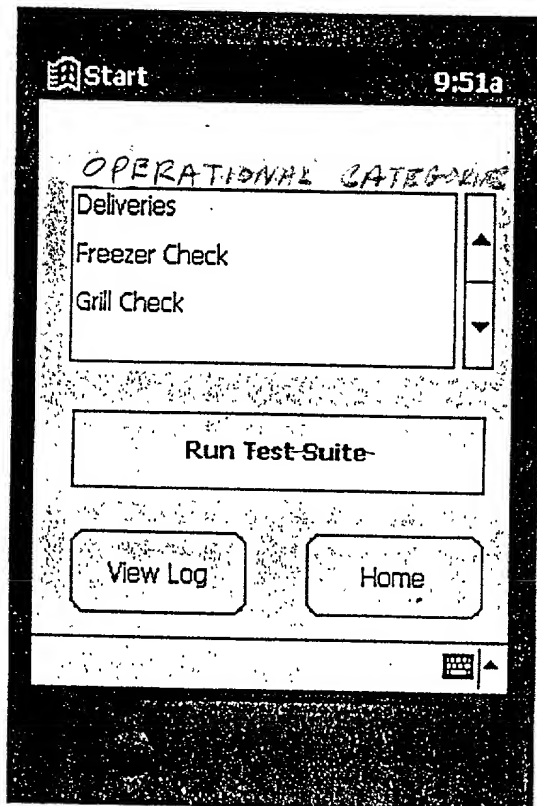


Fig 10

Start 9:52a

Test Block: Bathrooms Questions: 4

Proceed to the bathrooms for inspections and questions.

Have appropriate personnel check them, then hang "Temporarily Out Of Service" signs until inspection is complete.

Are bathrooms ready for inspection?

Yes No Skip Block

Fig 11

Start 9:52a

Test Block: Drive-thru Question: 1/4

Q. Are the chutes for the burger / fillet / frys clean?

Yes No Skip


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Start 9:53a

Test Block: Counter Question: 4/5

Which beverage is the most frequently selected by customers in the supra-large form?



Sprite	Coca-cola	Dr. Pepper
Mountain Dew	Orange Crush	Other
Skip		


Fig 13

Start 9:53a

Test Block: Grill Question: 2/7

Temperature Measurement:

- 1) Clean probe thoroughly.
- 2) Insert probe into center of a hamburger patty on the grill.
- 3) When the temperature (below) stabilizes, press "AUTO" to record.



Auto	215°F	Manual
Calibrate	Skip	

[illegible]